



NEUDORF

Tom's Block Pinot Noir 2019

Ripe Blueberry | Framed | Refreshing

**Moutere Clay Gravels | Low Cropping | Hand Harvested
Wild Ferment | Natural Spring Malo | Barrel Matured
(15% New) Unfined | Unfiltered | Vegan**

"Dense, intense pinot noir with dark cherry, peat, malt, anise, spice and dried mushroom flavours—a complex mix of fruit and savoury elements. A deliciously accessible wine that should develop well. 95 Points, Five Stars." Bob Campbell MW, NZ

The joy of Pinot Noir is its consistent evolution. Working with newer clones has changed the shape of material at hand for winemaker Todd Stevens. As these additions to the Pinot vineyards settle down, we see a more fragrant, more supple wine in our glass. Nelson Pinot celebrates an underlying umami or savoury note and this is no exception.

The deep, indigo ink in the glass is immediately alluring. This continues through the nose and the palate, embodying everything we love about Pinot Noir. Ripe blueberries, soft leather, fine cocoa tannins.

A rich, velvety mouthfeel with a classic "Mouterenness."

Although full of flavour and body, this wine is enduringly elegant, refined and as all wine should be - refreshing.

Our Moutere Clays provide an European edge – the fruit is kept in check with an uplifting minerality and vibrancy. A wine which never tires or bores but rather offers a full juicy mouthful with a lingering complex finish. Just as the wine flows to the end of your palate there is a surge of flavour maintaining a satisfying mouthfeel.

Proudly unfined and unfiltered.





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Tom's Block
Pinot Noir
2019

Vineyard Detail

Sites: Neudorf Rosie's Block; S & P Anderson's Vineyard; A Bauer & K Schoch's Vineyard.

Variety: 100% Pinot Noir

Clonal Selection: 777, 5, 667

Hand Harvested: 100%

Soil Type: Moutere Clay Gravels (100%)

Seasonal Detail: Extreme in both high temperatures and low rainfall.

Winemaking Detail

Harvest: 11th - 21st March 2019

Processing: Fruit chilled, sorted and 100% destemmed.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% open top fermentation – peak temperature of 32 C

Cap Management: Hand plunge (pigeage) 2 times daily

Oak Management: 100% French Oak - 15% new

Maturation: 10 months in oak then racked and blended.

Malolactic: 100% natural spring malo

Fining: None **Filtration:** None **Vegan:** Yes

Bottling Analysis: 13.5% Alc, 3.57 pH, 5.6 g/L TA, Dry

Full Bottle Weight: 1,165 g